Electrolux

air-o-steam
air-o-steam TOUCHLINE Electric Combi Oven 61

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

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267280 (AOS061ETM1)	El Combi TOUCHLINE Oven 61 – 208V/3ph/60Hz - 28A
267320 (AOS061ETV1)	El Combi TOUCHLINE Oven 61 – 480V/3ph/60Hz - 28A

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-steam® Combi TOUCHLINE Oven. The air-o-steam® features three cooking modes – Automatic, Programs and Manual. Large touch-screen display for both set and actual values of humidity and temperature in cooking chamber during cooking. Three automatic modes: Low Temperature Cooking cycle (LTC), reheating cycle and proofing cycle. Traditional cooking modes - steam (max. 266 °F - 130°C), hot convected air (max. 572 °F - 300°C) and combi-mode (max. 482°F - 250°C). Each cooking mode operates under Lambda-sensor driven air-o-clima™: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. All 304 stainless-steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. Halogen cooking chamber lighting. IPX-5 spray water protection certification. Retractable spray hose included as standard. USB connection. air-o-clean™, automatic and built-in self-cleaning system. Food Safe control to automatically monitor and validate the cooking process according to HACCP standards. HACCP management available upon request. Green functions to save energy, water and rinse aid. Half day chef training included. Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance checkup after one year from installation.

Main Features

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. Three special automatic cycles available:
  - Low Temperature Cooking cycle (LTC) to minimize weight loss.
  - Re-heating cycle: efficient humidity management to quickly reheat.
  - Proofing cycle: uses the air-o-clima™ function to create the perfect proofing conditions.
- Programs mode: a maximum of 1,000 recipes can be stored in the oven's memory.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 572 °F/300°C).
  - Low temperature steam cycle (max. 212 °F/100 °C).
  - Steam cycle (max. 212 °F/100 °C).
  - High temperature steam (max. 266 °F/130°C).
  - Combination cycle (max. 482°F/250°C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 6-point multi-sensor core temperature probe.
- Variable fan speed. Radial fan.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Electrolux Platinum Star® Service package included.
- It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on back of spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Construction

- IPX 5 (NEMA 4) spray water protection certification for easy cleaning.
- All 304 stainless steel construction.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Integrated spray hose included.

APPROVAL: _____

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Included Accessories

- 3 of Single 304 stainless steel grid (12"x20") PNC 922062

Optional Accessories

- - NOT TRANSLATED - PNC 640791 ❑
- - NOT TRANSLATED - PNC 640792 ❑
- - NOT TRANSLATED - (only for 267280) PNC 640796 ❑
- AUTOMATIC WATER SOFTENER FOR OVENS PNC 921305 ❑
- RESIN SANITIZER FOR WATER SOFTENER PNC 921306 ❑
- Wheel kit for base for 61, 62, 101 and 102 oven bases PNC 922003 ❑
- Trolley for rack cassette for 61 and 101 oven PNC 922004 ❑
- 6 rack cassette (wheel kit included) for 61 oven (standard pitch) PNC 922005 ❑
- 5 rack cassette (wheel kit included) for 61 oven (increased pitch) PNC 922008 ❑
- KIT 4 ADJUSTABLE FEET PNC 922012 ❑
- Pair of half size oven racks, type 304 stainless steel PNC 922017 ❑
- Tray support, for 61 and 101 oven bases PNC 922021 ❑
- Chicken Racks, pair (2) (fits 8 chickens per rack) PNC 922036 ❑
- Wheels and Hinges kit for 6 and 10 oven PNC 922073 ❑
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens (only for 267280) PNC 922086 ❑
- - NOT TRANSLATED - PNC 922087 ❑
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep PNC 922090 ❑
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep PNC 922091 ❑
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep PNC 922092 ❑
- Kit to connect external rinse aid and detergent tank for 61, 62, 101, 102 ovens PNC 922169 ❑
- External side spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171 ❑
- Fat filter for 61 and 62 oven PNC 922177 ❑
- WATER FILTER FOR OVENS PNC 922186 ❑
- Baking tray, made of aluminium 16" x 24" (400 x 600 mm) PNC 922191 ❑
- Open base with rack guides for 61 and 101 oven PNC 922195 ❑
- Basket for detergent tank (wall mounted) (only for 267320) PNC 922209 ❑
- Holder for detergent tank on open base PNC 922212 ❑
- GN 1/1 (12" x 20") frying griddle, made of aluminium alloy with no-stick coating PNC 922215 ❑
- Cupboard base and tray support for 61 and 101 oven (only for 267320) PNC 922223 ❑
- - NOT TRANSLATED - (only for 267320) PNC 922227 ❑
- Pair of Frying Baskets PNC 922239 ❑
- Heat shield for 61 on top of 61 oven stacking kit PNC 922244 ❑
- Heat shield for 61 on top of 101 oven stacking kit PNC 922245 ❑
- Heat shield for 61 oven PNC 922250 ❑
- Double-click closing catch for oven door PNC 922265 ❑
- - NOT TRANSLATED - PNC 922266 ❑
- Electronic Board for HACCP through PC Network, for Air-O-Steam and Air-O-Convect Ovens PNC 922275 ❑
- USB Probe for Sous-Vide Cooking (only for Touchline oven) PNC 922281 ❑
- Kit Bakery Rack for 61 oven for Bakery trays 600x400mm PNC 922282 ❑
- - NOT TRANSLATED - PNC 922283 ❑
- - NOT TRANSLATED - PNC 922286 ❑
- Trolley for grease collection with specific grease drip tray for 101 oven (should be ordered with 1 each PNC 922099) PNC 922287 ❑
- Baguette tray (holds 4), made of perforated aluminium, silicon coated, GN1/1 (12" x 20") PNC 922288 ❑
- Oven grill made of aluminium alloy with no-stick coating PNC 922289 ❑
- GN 1/1 (12" x 20") egg fryer grid, made of aluminium alloy with no-stick coating. Fits 8 eggs PNC 922290 ❑
- GN 1/1 (12" x 20") baking sheet, made of aluminium alloy with no-stick coating. PNC 922299 ❑
- GN 1/1 (12" x 20") patato baker grid. Holds 28 potatoes PNC 922300 ❑
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep PNC 922308 ❑
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep PNC 922309 ❑
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep PNC 922310 ❑
- Stacking Kit: 61 on top of 61 or 101 Electric ovens PNC 922319 ❑

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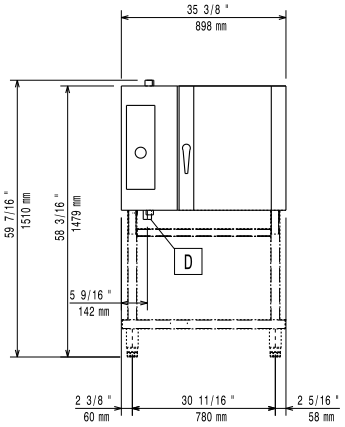
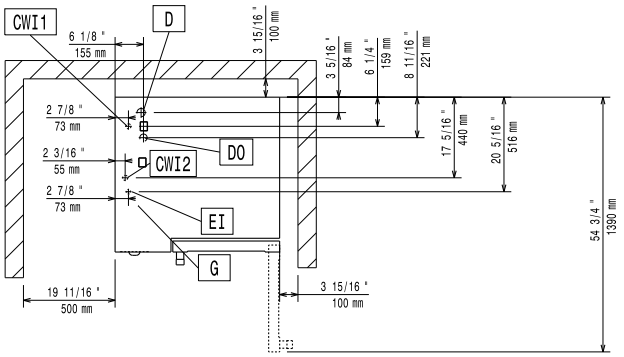
Electric Combi Oven 61

Front



Top

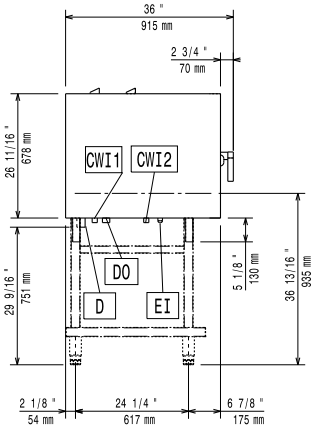


CWI = Cold Water inlet

D = Drain

EI = Electrical connection

Side



Electric

Supply voltage:	
267280(AOS061ETM1)	208 V/3 ph/60 Hz
267320(AOS061ETV1)	480 V/3 ph/60 Hz
Amps:	
267280(AOS061ETM1)	27
267320(AOS061ETV1)	12
Connected load:	9.6 kW
Circuit breaker required	

Water:

Water inlet "CW" connection:	3/4"
Hardness:	5-50ppm (boiler/steam – rear connection) less than 400ppm (cleaning/quenching - front connection)
Water consumption (gal./hr.):	Min: 2.25 Max: 11.89
Pressure:	22-36 psi (1.5-2.5 bar)
Drain "D":	1"1/4
Conductivity:	(50-200 µs/cm)
Chlorides:	(must be less than 20 ppm)
PH:	(must be greater than 7)

Electrolux *recommends the use of treated water, based on testing of specific water conditions.*

Please refer to user manual for detailed water quality information

It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on the spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Installation:

Clearance:	2''rear and right hand sides
Suggested clearance for service access:	20''left hand side.

Capacity:

Steam pans:	6 - 12''x 20''
Half size sheet pans:	6 - 13''x 18''
Max load capacity:	66 lbs. (30 kg)

Key Information:

Net weight:	300 lbs (136 kg)
Shipping width:	37 5/8" (955 mm)
Shipping depth:	38 3/4" (985 mm)
Shipping height:	41 15/16" (1065 mm)
Shipping weight:	342 lbs (155 kg)
Shipping volume:	35.37 ft³ (1 m³)

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.